

# Spirulina Blue For Icecream



Cat. No. SE-025

Lot. No. (See product label)

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## Product Name

Spirulina Blue For Icecream

## Product Overview

Like other natural food colorants, spirulina blue can be disrupted by high temperature. It is widely used in products that can avoid high temperature, such as ice cream, mousse, smoothie, and etc.

To make spirulina blue ice cream is very easy. The only thing you have to do is to add 0.1%-0.3% spirulina Blue powder to ice cream milk and stir it. When spirulina blue is 100% dissolved, you can start your ice cream machine to make ice cream. You will get a beautiful blue ice cream like this.

## Description

Spirulina blue is natural food pigment. Natural blue is very rare. Unlike other so called blue fruit powders, the color hue of spirulina blue is pure blue. It is Water-solubility and non-toxic. There is no natural pure blue substitute yet.

## Applications

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## Shelf Life

24 months

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